

LA
BAGUETTE
VIETNAMESE CUISINE

HALONG SQUID CAKE

A Story Of Tradition

Believed to have originated in the 20th century in Hon Gai, Ha Long Squid Cake is traditionally attributed to Tai Le, a local chef who created this distinctive specialty. Fresh cuttlefish from the waters of Quang Ninh is traditionally hand-pounded with aromatic seasonings, shaped into cakes, and fried until golden, preserving its natural sweetness and signature springy texture.

Passed down through generations, this traditional hand-pounding technique and the authentic taste of the sea have made Ha Long Squid Cake an enduring culinary symbol of Ha Long, cherished by locals and visitors alike.



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OUR SIGNATURE DISH

INTERCONTINENTAL HALONG SQUID CAKE WITH STEAMED RICE ROLLS (S, P, GF)

400

Deep-fried Squid Cake served with Vietnamese Steamed Rice Rolls, Herb, Minced Garlic, Minced Chili, Fish Sauce, Pickled Vegetables



SQUID CAKE - THE CULINARY AMBASSADOR OF QUANG NINH

Traditional Ha Long Squid Cake, specially sourced from a renowned local family business in Ha Long. Made with fresh local squid, hand-shaped and deep-fried on site, served with a traditional dipping sauce.

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Appetizer

SENSATIONAL VIETNAMESE SPRING ROLL

FRESH SPRING ROLLS (P, S, GF) 300

"Móng Cái" Pork Belly with Fresh Tiger Prawns, Mantis Shrimp Meat Floss,
"Huế" Fermented Shrimp, Pickled Vegetables, Herbs, Cucumber, Fresh Noodles,
Rice Paper, Sweet & Sour Dipping Sauce

ANGUS BEEF & PINEAPPLE FRESH SPRING ROLL (B, S, N, GF) 350

Sautéed Angus Beef Tenderloin, Fresh Rice Paper, Mint, Cucumber, Almond Flakes,
Pineapple, Spring Onion Oil, Sweet & Sour Dipping Sauce

"HÀ NỘI" PORK SPRING ROLL (P, E, S, GF) 300

Deep-fried Spring Roll with Minced Pork, Vermicelli, Carrot, Kohlrabi,
Shiitake Mushroom, Spring Onion, Black Pepper, Herbs, Pickled Vegetables,
Sweet & Sour Deeping Sauce

"CÔ TÔ" BLACK TIGER PRAWN SPRING ROLL (S, P, E, GF) 420

Deep-fried Spring Roll with Prawn Paste, Minced Pork, Beansprout, Carrot,
Shiitake Mushroom, Pickled Vegetables, Dipping Sauce

"QUẢNG YÊN" SEABASS SPRING ROLL (S, P, E, GF) 380

Deep-fried Spring Roll with Seabass Fillet, Prawn Paste, Beansprout,
Fresh Dill, Carrot, Kumquat & Dill Dipping Sauce

STARTER

"HẠ LONG" SEAFOOD SALAD (S, N, GF) 300

Green Mango, Squid, Prawn, Scallop, Carrot, Sweet & Sour Sauce,
Roasted Peanut, Shallot, Mint, Coriander

WAGYU BEEF LILOT PEPPER LEAVE (S, B, P, N, GF) 380

Green Mango, Squid, Prawn, Scallop, Carrot, Roasted Peanut, Shallot,
Mint, Coriander, Lilot Pepper Leave, Sweet & Sour sauce

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Appetizer

STREET FOOD FAVORITES WITH A TWIST OF INDULGENCE

"TIÊN YÊN" CHICKEN BAGUETTE (S, P, N) 380

Marinated Chicken Thigh with Sauce, Pork Pate, Egg Yolk Emulsion, Pickled Carrot, Cucumber, Chili Mayo, Coriander, Chili, Pork Floss

"MÓNG CÁI" PORK COLLAR BAGUETTE (S, P, N, E) 450

Charsiu Pork Collar, Pork Pate, Egg York Emulsion, Pickle Carrot, Cucumber, Chili Mayo, Mint, Charsiu Sauce, White Sesame Seed

TRADITIONAL SHARED FAMILY STYLE DISHES

"ĐÀM HÀ" CRAB ASPARAGUS SOUP (S, P, E, GF) 300

"Đàm Hà" Crab Meat with Asparagus, Carrot, Coriander, Chicken Stock, Black Pepper

"QUAN LẠN" GROUPEL BROTH (P, S, GF) 320

Sweet & Sour Soup with Grouper Fillet, Tomatoes, Chay Fruit, Dill, Spring Onions, Sliced Chili

VINE SPINACH AND PRAWN BROTH (P, S, GF) 250

Minced Tiger Prawns with Vine Spinach, Luffa

WINTERMELON AND PRAWN SOUP (P, G, GF) 280

Minced Tiger Prawn with Đà Lạt Wintermelon, Coriander, Spring Onion

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Main course

"HẠ LONG" TIGER PRAWNS (S, P, E)

620

Crispy "Hạ Long" Tiger Prawns, Salted Egg Sauce, Crispy Garlic, Vietnamese Baguette

"QUAN LẠN" GROUPER (S, P)

680

Braised Grouper Fillet with Pork Belly, Shallots, Red Chili, Green Peppercorns, Galagar, Lemongrass, Premium Oyster Sauce

"HẠ LONG" SQUID (S, P)

570

Char-grilled Squid with Sate Sauce, Cucumber & Mango Salsa, Herbs, Vietnamese Green Chili Sauce

"TIỀN YÊN" CHICKEN (S, P, N)

420

Marinated Lemongrass Chicken with Special Chefs Spice, Pickled Vegetables, Laska Leave, Kumquat & Lime Leave Sauce

GARLIC-FLAMED ANGUS BEEF (B, N, S, P)

650

Crispy Garlic, Leeks, Premium Oyster Sauce, Crispy Fried Thai Basil

"HÀ NỘI" BÚN CHẢ (P, S)

450

Minced Pork Shoulder and "Móng Cái" Pork Belly with Pickled Vegetables, Garden Herbs, Minced Garlic, Chili, Garlic, Dipping Sauce, Fresh Noodles

"LÃ VỌNG" STYLE TURMERIC GRILLED FISH (S, P)

550

Char-grilled Turmeric-marinated Cat-Fish Fillet with Galangal, Fermented Rice, Shrimp Paste, Dill, Spring Onion, Roasted Peanuts, Rice Vermicelli & Herbs

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Main course

VIETNAM - INSPIRED PIZZA

"BÚN CHẢ" INSPIRED PIZZA (S, P, N) 550

Vietnamese Grilled Pork, Pork Patties, Mozzarella Cheese, Pickled Vegetables, Fresh Herbs, Roasted Peanuts, Sweet & Sour Fish Sauce

"HÀ LONG" SEAFOOD PIZZA (S, D) 480

Shrimp, Calamari, Green Mussels, Crab Meat, Mozzarella Cheese, Fresh Basil

ZUCCHINI BASIL PIZZA (D, N) 450

Roasted Zucchini, Broccoli, Sun-dried Tomatoes, Basil Pesto, Pine Nuts, Buffalo Mozzarella Cheese, Parmesan Cheese

FRENCH FAVOURITES

CROQUE MONSIEUR (E, D, P) 450

Grilled Country Bread with Double Cheese, Honey Ham, Mustard Béchamel, Cornichons & Herbs

SOUPE À L'OIGNON (B, D, A, B) 390

Caramelized Onions with Red Wine, Meat Broth, Croutons, Cheese

STEAK FRITES (D, E, G, A, B) 890

Char-grilled AUS Flank Steak with Béarnaise Sauce, Bordelaise Sauce, Potato Chips

CRÈME BRÛLÉE (E, D, G) 250

Vanilla Bean Crème Brûlée with Caramelized Sugar Crust, Fresh Berries

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Side dish

JAPANESE SWEET POTATO (V, E) 180

Crispy Fried Sweet Potato with Cocktail Sauce

FRENCH FRIES (V, D, E) 180

Crispy Fried Potato Chips Serve with Tarta Sauce

POTATO WEDGES (V, D) 180

Crispy Fried Seasoned Potato Wedges

MORNING GLORY (S, P) 180

Wok-fried Morning Glory with Crispy Shrimp, Garlic, Sliced Chili

"LẠNG SƠN" CHOY SUM (S, P) 180

Wok-fried Choy Sum with Premium XO Sauce, Crispy Garlic

"VĨNH PHÚC" BOTTLE GOURD (S, P, GF) 180

Wok-fried Young Bottle Gourd with Baby Shrimp, Spring Onion, Lilot Pepper Leave, "Phú Quốc" Black Pepper

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Vegetarian

STARTER

FRESH VEGETABLE RICE PAPER ROLLS (V, N, GF) 300

Rice Paper, Lettuce, Cucumber, Carrot, Herbs, Tofu, Roasted Peanut, Premium Soya Sauce

VIETNAMESE KOHLRABI SALAD (V, N, GF) 300

Fresh Kohlrabi, Carrot, Herbs, Roasted Peanuts, Crispy Vegetarian Shallots, Yellow Sesame Seed, Marjoram Leave, Crispy Tofu

TARO SPRING ROLL (V, N, GF) 250

Deep-fried Taro Spring Roll with Tofu, Crispy Almond, Black Pepper, Herbs, Pickled Vegetables, Sweet & Sour Deeping Sauce

THE BROTH

VIETNAMESE PUMPKIN & MUSHROOM BROTH (V, GF) 320

Pumpkin, Shiitake Mushroom, Tofu, Sweet Corn, Herbs

WINTER MELON & MUSHROOM CLEAR BROTH (V, N, GF) 320

Winter Melon, Shiitake, King Oyster Mushroom, Silken Tofu, Carrot, Sweet Corn, Herbs, Delicate Vegetable Broth

MAIN COURSE

STEAMED TOFU WITH VIETNAMESE MUSHROOM SAUCE (V, N, GF) 300

Silken Tofu, Shiitake Mushroom, Ginger, Spring Onion, Vietnamese Soy Sauce

CLAYPOT TOFU WITH SEASONAL VEGETABLES (V, N, GF) 300

Tofu Braised with Lemongrass, Mushroom, Sliced Leek, Crispy Garlic, Sliced Chili, Premium Soya Sauce

GRILLED EGGPLANT WITH VIETNAMESE GINGER SOY (V, N, GF) 300

Char-grilled Eggplant with Spring Onion, Roasted Peanuts, Sweet & Savory Ginger Soy Dressing

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Vegetarian

THE SIDE DISH

JAPANESE SWEET POTATO (V) 180

Crispy Fried Sweet Potato With Cocktail Sauce

FRENCH FRIES (V, D) 180

Crispy Fried Potato Chips Serve with Tarta Sauce

POTATO WEDGES (V) 180

Crispy Fried Seasoned Potato Wedges

MORNING GLORY (V, GF) 180

Wok-fried Morning Glory, Crispy Garlic, Sliced Chili

"LẠNG SƠN" CHOY SUM (V, GF) 180

Wok-fried Choy Sum with Crispy Garlic

"VĨNH PHÚC" BOTTLE GOURD (V, GF) 180

Wok-fried Young Bottle Gourd, Garlic, Spring Onion, Phú Quốc Pepper

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The sweet

CORN FLAN (E, D, GF)	250
Local Sweet Corn, Caramel Popcorn, Seasonal Fruit	
LOCAL SWEET SOUP (V, GF)	250
Young lotus, logan, dried apple, snow mushroom, local pandan syrup	
MANGO PUDDING (D, GF)	250
Mango Pudding with Sago, Coconut Milk	
FROZEN "HẠ LONG" YOGHURT (D, GF)	250
Frozen "Hạ Long" Yoghurt with Seasonal fruit, white pearl	
SEASONAL FRUITS PLATTER (V)	250

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